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PPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO
09/838,809	04/20/2001	Grant E. DuBois	04286.00010	3526
22852 75	852 7590 11/20/2006		EXAMINER	
FINNEGAN, HENDERSON, FARABOW, GARRETT & DUNNER LLP 901 NEW YORK AVENUE, NW WASHINGTON, DC 20001-4413			PADEN, CAROLYN A	
			ART UNIT	PAPER NUMBER
			1761	-
			DATE MAII ED: 11/20/2004	

Please find below and/or attached an Office communication concerning this application or proceeding.

<u>-</u>		Application No.	Applicant(s)			
		09/838,809	DUBOIS ET AL.			
	Office Action Summary	Examiner	Art Unit			
		Carolyn A. Paden	1761			
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply						
WHIC - Exter after - If NO - Failu Any	ORTENED STATUTORY PERIOD FOR REPL CHEVER IS LONGER, FROM THE MAILING D nsions of time may be available under the provisions of 37 CFR 1.1 SIX (6) MONTHS from the mailing date of this communication. On period for reply is specified above, the maximum statutory period re to reply within the set or extended period for reply will, by statute reply received by the Office later than three months after the mailine and patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION 136(a). In no event, however, may a reply be timwill apply and will expire SIX (6) MONTHS from e, cause the application to become ABANDONE	I. sely filed the mailing date of this communication. D (35 U.S.C. § 133).			
Status		·				
2a)□	 Responsive to communication(s) filed on <u>22 September 2006</u>. This action is FINAL. This action is non-final. Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under <i>Ex parte Quayle</i>, 1935 C.D. 11, 453 O.G. 213. 					
Dispositi	on of Claims					
4) ☐ Claim(s) See Continuation Sheet is/are pending in the application. 4a) Of the above claim(s) is/are withdrawn from consideration. 5) ☐ Claim(s) none is/are allowed. 6) ☐ Claim(s) all is/are rejected. 7) ☐ Claim(s) none is/are objected to. 8) ☐ Claim(s) are subject to restriction and/or election requirement. Application Papers						
10)	The specification is objected to by the Examine The drawing(s) filed on is/are: a) acc Applicant may not request that any objection to the Replacement drawing sheet(s) including the correct The oath or declaration is objected to by the Example 1.	epted or b) objected to by the E drawing(s) be held in abeyance. See tion is required if the drawing(s) is obj	e 37 CFR 1.85(a). ected to. See 37 CFR 1.121(d).			
Priority u	ınder 35 U.S.C. § 119		•			
 12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f). a) All b) Some * c) None of: 1. Certified copies of the priority documents have been received. 2. Certified copies of the priority documents have been received in Application No. 3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)). * See the attached detailed Office action for a list of the certified copies not received. 						
2) D Notice	e of References Cited (PTO-892) e of Draftsperson's Patent Drawing Review (PTO-948)	4) Interview Summary Paper No(s)/Mail Da	te			
	nation Disclosure Statement(s) (PTO/SB/08) r No(s)/Mail Date	5) Notice of Informal Pa	atent Application			

Continuation of Disposition of Claims: Claims pending in the application are 13,14,16,17,19,20,23,26-28,31,34-37,40,42,43,54-90,97-102 and 106-128.

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A request for continued examination under 37 CFR 1.114, including the fee set forth in 37 CFR 1.17(e), was filed in this application after final rejection. Since this application is eligible for continued examination under 37 CFR 1.114, and the fee set forth in 37 CFR 1.17(e) has been timely paid, the finality of the previous Office action has been withdrawn pursuant to 37 CFR 1.114. Applicant's submission filed on September 22, 2006 has been entered.

The requirement for restriction advanced in the last office action has been withdrawn.

Claims 31, 34-37, 40, 42, 43, 54, 108-112, 115-126 are rejected under 35 U.S.C. 102(e) as being anticipated by Stefandl (2002/0136803) in view of Beyts and further in view of the admitted state of the prior art at paragraph 002 of applicants' specification or Frank (*5,806,550).

Stefandl discloses a freezer altering additive composition for use with commercial beverages. The composition is made from a 1).carbohydrate, 2)glycerol or propylene glycol and 3)a sugar alcohol such as sorbitol and erythritol (claim 1). The beverages are ready-to-drink compositions such as cola and cream soda (paragraph 33). Artificial sweeteners are also contemplated in the product. The freeze altering composition is simply

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added to the bottle and the bottle is tossed into the freezer (note sample D at paragraph 53). Although not specifically stated, cola and cream soda are well known in the art to be carbonated beverages. The dispenser, in this case, is the bottle in the freezer. The inclusion of mineral salts is shown at page 5, on Table 1. The claims appear to differ from Stefandl in the recitation of the inclusion of a high intensity sweetener in the product and in the recitation that sugar alcohols are sweeteners. Beyts teaches that sucralose is a high intensity sweetener that has a synergistic relationship with sweet saccharides. Beyts also shows that sugar alcohols are sweeteners. Thus one of ordinary skill in the beverage art would have been able to modulate the sweetness of Stefandl by adjusting the amount and type of sweetener in the product. It is appreciated that the given freezing point of the product is not mentioned in the reference. But no difference is seen between the freezing point of the beverage of the claims and the freezing point of Stefandl.

The claims further appear to differ from Stefandl in the recitation of the use of a commercial dispensor instead of a home dispensor. Sample D of Stefandl provided a slushy product when the product was frozen (see page 4, paragraph 0054). So even if a commercial mixing device was not

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used in Stefendl, it is clear from the reference that this sample could have been process in a commercial mixer because it is slushy. Applicant admits at paragraph 002 of his specification and in patent to Frank, cited in paragraph 032 of his specification that commercial mixers are known in the art for use with slushy beverages. It would have been obvious to process the beverage of Stefandl in a commercial mixing machin in order to provide the consumer with a slushy beverage when he or she is away from home.

Applicant addressed this rejection by providing a declaration under 35 USC 1.131. This declaration and data does not alone overcome the rejection because there are no high intensity sweeteners in the provided lab notebook pages. The notation in the column to "need to incl. sweetness" does not provide evidence of reduction to practice. Applicant indicated intent to file a document defining the numeric HF ingredients on the notebook page, but the information was not provided. Further the claims are not commensurate in scope with the ingredients in the laboratory notebook. Applicant urges that the flavor or sweetness is incidental to the important type of ice that is formed. This argument has been considered but it not persuasive. The whole idea of the invention is to obtain a low calorie carbonated dispenser beverage having the taste of a

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full calorie product. It is very well known in the art that the sweetness level of low calorie sugars is different from sucrose. It the sweetness is not optimized, the beverage will not have desired taste quality. So it is the examiner's position that the taste of the product is essential to the development of the final product:

Claims 13, 14, 20, 23, 28, 31, 37, 54-90 and 106-127 are rejected under 35 U.S.C. 103(a) as being unpatentable over Marulich (3,826,829) in view of Beyts (5,380,541)

Marulich discloses a slush beverage that is carbonated and is formed with water, sugars, polyols, flavor and coloring agents (see abstract). The use of a mechanical mixer in conjunction with slush beverages is disclosed as well known in the art as shown at column 1. At column 3, lines 52-62, the concept of using polyhydric alcohols, such as glycerol, sorbitol and propylene glycol and combinations thereof is indicated. These polyhydric alcohols are termed "freezing point depressant material" at column 2, lines 52-55. Carbonation of the beverage is additional shown at column 4, lines 1-4. Claim 13 appears to differ from Marulich in the recitation of the inclusion of a high potency non-caloric sweetener in the product and in the recitation of a low calorie sugar as a freezing point depressant. Beyts

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teaches the combination of sweeteners that include high intensity sweeteners. Beyts also shows that sorbitol is a sweetener (see Table at column 4, lines 36-49). Thus it would have been obvious at the time of applicants invention to utilize the high intensity sweetener of Beyts to modify the sweetness of Marulich while maintaining a beverage with a desired depress freezing point. It is appreciated that "salt" is not included but to utilize salt as a flavor in Marulich would have been an obvious matter of choice with regard to the particular flavor that is desired in the product.

Claims 16, 17, 26, 34, 40, 42 and 43 are rejected under 35
U.S.C. 103(a) as being unpatentable over Marulich in view of Beyts as applied to the rejected claims above, and further in view of Cole for reasons of record.

Marulich discloses a slush beverage that is carbonated and is formed with water, sugars, polyols, flavor and coloring agents (see abstract). At column 3, lines 52-62, the concept of using polyhydric alcohols, such as glycerol, sorbitol and propylene glycol and combinations thereof is indicated. These polyhydric alcohols are termed "freezing point depressant material" at column 2, lines 52-55. Carbonation of the beverage is additional shown at column 4, lines 1-4. Claim 13 appears to

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differ from Marulich in the recitation of the inclusion of a high potency non-caloric sweetener in the product. Claim 16 appears to differ from Marulich in the recitation that the low calorie sugars are freezing point depressants. Beyts teaches the combination of sweeteners that include high intensity sweeteners. Beyts also shows that sorbitol is a sweetener (see Table at column 4, lines 36-49). Cole teaches that saccharides and sugar alcohols are well known to depress the freezing point of edible formulations (column 1, lines 21-35). Thus it would have been obvious at the time of applicants invention to utilize the high intensity sweetener of Beyts to modify the sweetness of Marulich while maintaining a beverage with a desired depress freezing point.

Claims 19, 27 and 35 are rejected under 35 U.S.C. 103(a) as being unpatentable over Marulich in view of Beyts and further in view of Cole as applied to the rejected claims above, and further in view of DeCock for reasons of record.

The claims appear to differ from Marulich in view of Beyts and further in view of Cole in the recitation that erythritol is a sugar alcohol. This evidence is provided by De Cock (column 1, lines 21-35). Thus with the references before him, one of ordinary skill in the art would have

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recognized that the polyhydric alcohols of Marulich included the sugar alcohols of Cole and the erythritol of deCock as a suggested freezing point depressant.

Claims 97-102 are rejected under 35 U.S.C. 103(a) as being unpatentable over Marulich in view of Beyts and further in view of Cole as applied to the claims rejected above, and further in view of Anderson for reasons of record.

The claims appear to differ from Marulich in the use of tagatose.

Anderson discloses that tagatose is a well-known non-caloric sweetener that can be used in beverages and also has synergistic sweetening when combined with other non-caloric sweeteners. It would have bee obvious at the time of applicants' invention to utilize tagatose as a non-caloric sweetener in the composition of Marulich in order to provide sufficient sweetness to the product without adding a lot of calories.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Carolyn A Paden whose telephone number is (571) 272-1403. The examiner can normally be reached on Monday to Friday from 7 am to 3:30 pm.

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If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano, can be reached on (571) 272-1398 or by dialing 571-272-1700. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

CAROLYN PADEN 1761 BRIMARY EXAMINER 21-16-06

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